

TABLE OF GODS



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Baklava

Prep time: 1 hour 20 minutes

Cook time: 1 hour

Makes: 18-20 pieces

Ingredients

Dough

3¾ cups (540 g) all-purpose flour

¼ cup (60 ml) olive oil

1 cup (240 ml) beet juice

1¼ teaspoon table salt

1½ tablespoon lemon juice

1 tablespoon apple cider vinegar

Filling

3½ ounces (100 g) pistachios, finely chopped

3½ ounces (100 g) walnuts, finely chopped

1 teaspoon cinnamon

9 tablespoons (125 g) salted butter, melted

Syrup

½ cup (120 ml) honey

1 teaspoon lemon juice

¼ cup (60 ml) water

¼ cup (60 ml) beet juice

Instructions

1. In a large bowl, mix together the flour, olive oil, beet juice, salt, lemon juice, and apple cider vinegar until a dough forms. Knead for about 5 minutes, until smooth and elastic. Cover with plastic wrap and chill in the refrigerator for 30 minutes.
2. While the dough is resting, prepare the filling by mixing the pistachios, walnuts, and cinnamon in a medium bowl. Set aside.
3. Melt the butter in a small saucepan over medium heat and set it aside as well.
4. When the dough has rested, divide it into 12 equal pieces. Roll out one piece at a time into a rectangle about 8×12 inches (20×30 cm). Roll as thin as possible—almost see-through. Place each sheet on a floured surface and dust the top with flour so it doesn't stick. Continue rolling and stacking the sheets with plenty of flour between them.
5. Preheat the oven to 350°F (175°C).
6. Grease an 8×12-inch (20×30 cm) baking dish with butter. Place one sheet of dough in the dish and brush it with melted butter. Repeat with four more sheets, brushing each with butter before adding the next.
7. Spread half of the nut mixture evenly over the dough. Add two more sheets, brushing each with butter, then spread the rest of the nut mixture on top. Finish with the remaining five sheets, brushing each with butter. Pour any leftover butter over the top.
8. With a sharp knife, cut the baklava into 18–20 diamond or square-shaped pieces. Bake for about 1 hour, or until the top is crisp.
9. While the baklava bakes, prepare the syrup. In a small saucepan, combine the honey, lemon juice, water, and beet juice. Bring to a gentle boil, then lower the heat and simmer for 5 minutes. Remove from the heat and let it cool.
10. As soon as the baklava comes out of the oven, pour the cooled syrup evenly over the hot pastry.
11. Let it cool completely before serving, about 3 hours.